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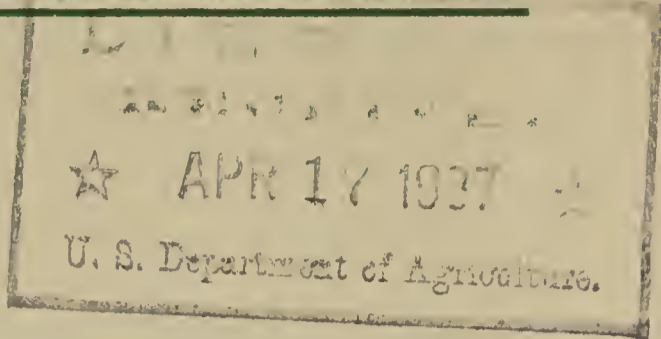
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HERBS



If you want your garden to delight your nose and tease your taste as well as please the eye, then devote a small corner—or, if you have time and inclination, a whole garden—to herbs. In addition to providing you with seasoning and scent, the history and uses of herbs offer an unending and fascinating study: curious confections, strange and marvelous cures, love potions, and poisons—all are to be found among the herb recipes. Rosemary, thyme, cowslip, and many others are pleasant garden companions because of their literary associations.

THE LIST

We are building an ample collection of herbs, and list some of those we have found most satisfactory. Many of the herbs in common use are not listed here because they are annuals which are best sown where they are to grow. All types of herbs are included—those grown for perfumery and medicine, as well as those for kitchen use.

CULTURE

Most herbs prefer a well-drained, sunny situation on sweet soil. The mints are practically the only ones which will thrive in a wet position. Herbs used for salads should be cut down from time to time, as only the young tender tips are used. Those dried for winter use are usually cut at blooming time and hung, head down, in a dry, dark place until thoroughly dry, when they should be put into air-tight containers to prevent loss of strength.

(MISS) ELIZABETH P. RIDGWAY.

FOR TERMS OF SALE AND GENERAL INFORMATION SEE
GENERAL CATALOGUE

CHELTENHAM NURSERIES

ASHBOURNE & OAK LANE RD

CHELTENHAM, PA.

MELROSE 1832



- Allium Schoenoprasum, *Chives*, 6 inches.
Tufts of onion-like foliage, and heads of attractive lilac flowers. Spreads rapidly unless the leaves are kept clipped off for soup and salad.
\$.20 each, \$2.00 per dozen.
- Anthemis nobilis, *Chamomile, Turfing Daisy*, 6 in.
Pleasantly scented, half prostrate plant, with finely dissected leaves, and flowers like small daisies. Thrives in dry places, and was anciently used instead of grass. Equally valued for medicine and cosmetic.
\$.20 each, \$2.00 per dozen.
- Arisaema triphyllum - see main catalogue.
- Artemisia Abrotanum, *Southern Wood*, 3-5 feet.
Grown mainly for its fine gray-green foliage with a pleasant scent; semi-shrubby.
\$.25 each, \$2.50 per dozen.
- Absinthium, *Wormwood*, 3 feet.
This old-fashioned medicinal plant with its silky, gray leaves has a pungent, bitter odor.
- Dracunculus, *Tarragon*, 2 feet.
Narrow, bright green leaves on a twisted plant; fresh or dried the leaves are used for flavoring salads and vinegar.
\$.25 each, \$2.50 per dozen.
- Balsamita vulgaris, *Camphor Plant*, 3 ft.
A stout plant with the agreeable scent of camphor; leaves large and whitish.
\$.25 each, \$2.50 per dozen.
- Burnet, see Poterium.
- Centranthus, see main catalogue.
- Chrysanthemum vulgare, see Tanacetum.
- Cowslip, see Primula veris.
- Digitalis, see main catalogue.
- Herb of Grace, see Rue.
- Horehound, see Marrubium.
- Hyssopus officinalis, *Hyssop*, 18 inches.
Slender sub-shrub with glossy foliage and attractive flowers, either pink or blue.
\$.25 each, \$2.50 per dozen.
- Indigo, see Baptisia in main catalogue.
- Jack in the Pulpit, see Arisaema in main catalogue.
- Lavandula Spica, 2 feet.
White leaves, larger and more crowded at base; the flowering spike is shorter and more dense than L. vera.
\$.25 each, \$2.50 per dozen.
- Stoechas, 2-3 feet.
A semi-hardy shrub with dark purple flowers; strong smelling.
\$.25 each, \$2.50 per dozen.
- vera, *Old English Lavender*, 1-3 feet.
Small gray, evergreen shrub with spikes of lavender flowers. Has the fresh scent associated with baths since early Roman times.
\$.25 each, \$2.50 per dozen.
- — Munstead, 1 foot.
An improved variety, dwarfer and more compact in habit.
- — nana compacta, 9 inches.
A dwarf with larger, deeper colored flowers blooming three weeks earlier than the type.
- Lavender Cotton, see Santolina.
- Lemon Balm, see Melissa.
- Lemon Geranium, see Pelargonium crispum.
- Lemon Thyme, see Thymus citriodorus.
- Lemon Verbena, see Lippia.
- Levisticum officinale, *Lovage*, 3 feet.
Shining coarse leaves and inconspicuous flowers. Aromatic seeds used in confectionary.
\$.25 each; \$2.50 per dozen.
- Lippia citriodora, *Lemon trifolia*, 2-3 feet.
Widely grown in old gardens for the lemon-like fragrance of the long shiny leaves. A tender shrub with graceful panicles of tiny white flowers; must be wintered inside.
\$.25 each, \$2.50 per dozen; also larger sizes.
- Lobelia, see main catalogue.
- Lovage, see Levisticum.
- Marjoram, see Origanum.
- Marrubium vulgare, *Horehound*, 3 feet.
Woolly plant with small white flowers in the axils of the leaves. Source of the old familiar cough drop.
\$.25 each; \$2.50 per dozen.
- Melissa officinalis, *Lemon Balm*, 2 feet.
Sweet herb, whose mounds of succulent foliage, rather resembling mint, have the pleasant scent of lemon. Used originally in seasoning and liquors.
\$.25 each; \$2.50 per dozen.
- Mentha arvensis, *Corn Mint, Japanese Mint*, 2-3 feet.
A rapid-spreading mint, the source of menthol.
\$.20 each; \$2.00 per dozen.
- Pulegium, *Pennyroyal*, 6 inches.
A prostrate plant, with small round leaves emitting an agreeable minty odor; whorls of lilac flowers.
\$.25 each; \$2.50 per dozen.
- crispa, *Roundleaved Mint*, 2 feet.
Very bright green, curly leaves, fresh and cheerful-looking; close whorls of lilac flowers. Valuable for sauce and jelly.
\$.25 each; \$2.50 per dozen.

- *spicata* (viridus) *Spearmint*, *Lamb Mint*, 2 feet.
Rampant, spreading plants; the kind most frequently used for mint sauce.
- Monarda didyma*, *Oswego Tea*, *Bergamot*, 2 feet.
The old fashioned red bee-balm, with thin aromatic leaves.
\$.20 each; \$2.00 per dozen.
- Monkshood, see *Aconitum* in main catalogue.
- Nepeta Cataria*, *Catnip*, 3 feet.
A stout, pale green plant with nearly white flowers. Formerly used as medicine, but now mostly relegated to cats, who adore it.
\$.20 each, \$2.00 per dozen.
- Origanum Onites*, *Pot Marjoram*, 2 feet.
Roundish leaves, with pleasing odor and warm, aromatic, bitter taste; attractive pinkish flowers. Used as a condiment and in medicine.
\$.25 each, \$2.50 per dozen.
- Pelargonium*, *Scented Geraniums*.
These pleasant house plants may be used in the herb garden for their luxuriant foliage and their various scents.
- *capitatum*, *Rose Geranium*, 3 feet.
The most familiar of all; divided, pleasantly scented leaves and small pink flowers. Rampant grower in good soil. 3 inch pots.
\$.20 each; \$2.00 per dozen.
- *crispum*, *Lemon Geranium*, 2 feet.
Compact, slow-growing, columnar plants with small curly leaves, very strongly scented with lemon.
3 inch pots, \$.25 each, \$2.50 per dozen.
- Dr. Livingston, *Skeleton-leaved Geranium*.
Finely divided leaves with a mild scent of lemon.
3 inch pots, \$.20 each, \$2.00 per dozen.
- *quercifolium*, *Oak-leaved Geranium*.
Heavy leaves with dark zoning and slightly acrid odor.
3 inch pots, \$.20 each, \$2.00 per dozen.
- Schotthampset.
A small-leaved variety with attractive, bright carmine flowers.
3 inch pots, \$.20 each, \$2.00 per dozen.
- *tomentosum*, *Peppermint Geranium*, 2 feet.
Large, thick, woolly leaves reeking with the smell of peppermint.
4 inch pots, \$.35 each; \$3.50 per dozen.
- Pennyroyal, see *Mentha Pulegium*.
- Polemonium*, see main catalogue.
- Poterium sanguisorba* (*Sanguisorba minor*), *Burnet*, 2 feet.
Clumps of aromatic pinnate leaves which are used in salad when young.
- Pot Marjoram, see *Origanum*.
- Primula veris*, see main catalogue.
- Pulmonaria*, see main catalogue.
- Rosmarinus officinalis*, *Rosemary*, 2-3 feet.
Evergreen shrub for the seaside or other dry, well-drained situation. Pale blue flowers in early spring. The strong fragrance of the leaves somewhat resembles nutmeg.
\$.25 each, \$2.50 per dozen.
- Ruta graveolens*, *Rue*, *Herb of Grace*, 2 feet.
Silky, gray leaves, with very pungent, acrid odor; pale yellow flowers in July. Used for medicine.
\$.25 each; \$2.25 per dozen.
- Salvia officinalis*, *Sage*, 3 feet.
Gray leaves on a woody plant provide the seasoning most used for poultry and soup. Purple flowers.
\$.25 each, \$2.50 per dozen.
- Sanguinaria*, see main catalogue.
- Sanguisorba*, see *Poterium*.
- Santolina incana*, *Lavender Cotton*, 10 inches.
A neat little silvery-gray evergreen used for edging; acrid smell when crushed.
- Satureia montana*, *Winter Savory*, 1 foot.
Woody, half hardy plant with white or purplish flowers. Used for seasoning.
\$.25 each; \$2.50 per dozen.
- Sempervivum*, see main catalogue.
- Smilacina*, see main catalogue.
- Southernwood*, see *Artemisia Abrotanum*.
- Tanacetum vulgare*, (*Chrysanthemum vulgare*), *Tansy*, 3 feet.
A robust, leafy plant with pinnately divided leaves, and yellow button flowers in July and August. Bitter aromatic leaves used in omelettes and for medicine.
\$.20 each; \$2.00 per dozen.
- Tarragon, see *Artemisia Dracunculus*.
- Teucrium Chamaedrys*, *Germander*, 1 foot.
Neat, dark green, shiny leaves on straggly plants which are sometimes clipped into shape to take the place of box edgings where box is not hardy. Rosy purple flowers in August.
\$.20 each, \$2.00 per dozen.
- Thymus argenteus*, *Silver Thyme*, 1 foot.
Wiry bushlets; leaves marked white give attractive, silvery effect. Same fragrance as the common thyme, and may be substituted for it in cooking.
\$.25 each, \$2.50 per dozen.

- azoricus, *Azores Thyme*, 4 inches.
Neat mounds of slowly spreading foliage, bronzy in winter; attractive, pale lilac flowers; unique scent. Useful between stepping stones and in the rock garden as well as in the herb garden, but sometimes winter-kills.
\$.25 each, \$2.50 per dozen.
 - citriodorus, *Lemon Thyme*, 1 foot.
Wiry, evergreen, little bushes with lemon fragrance.
\$.25 each, \$2.50 per dozen.
 - aureus, *Golden Thyme*, 1 foot.
A form of the lemon thyme with leaves edged yellow.
\$.25 each; \$2.50 per dozen.
 - nitidus, 9 inches.
Tiny, pyramidal herbs with gray leaves.
\$.25 each, \$2.50 per dozen.
 - Serpyllum album, see main catalogue.
 - — coccineus, *Red Creeping Thyme*.
Trailing plant with reddish flowers.
\$.20 each; \$2.00 per dozen.
 - — languinosus, *Woolly Thyme*.
Gray, hairy plant, trailing over rocks and forming little mounds.
\$.25 each, \$2.50 per dozen.
 - vulgaris, *Common Thyme, Kitchen Thyme*, 1 foot.
Wiry little evergreen valuable for soups and all kinds of seasoning.
\$.20 each; \$2.00 per dozen.
- Valerian, see Centranthus, Polemonium, and Valeriana.
- Winter Savory, see Satureia.
- Wormwood, see Artemisia Absinthium.

HERBS WITH ATTRACTIVE FOLIAGE:

Azores Thyme	Chamomile	Lavender Cotton	Silver Thyme
Balm	Hyssop	Lemon Verbena	Southernwood
Burnet	Lavender	Rosemary	Wormwood
		Rue	

HERBS NOTABLE FOR THEIR PLEASANT SCENT:

Balm	Lavender	Round-leaved Mint
Bergamot	Lemon Verbena	Rosemary
Burnet	Pennyroyal	Lemon Thyme

HERBS WITH COLORFUL, ATTRACTIVE FLOWERS:

Bee-Balm	Germander	Monkshood	Tansy
Chives	Hyssop	Pot Marjoram	Valerian
Foxglove	Lavender	Rosemary	

SOME OF THE HERBS MOST COMMONLY FOUND USEFUL IN SEASONING

Chives	Mint	Sage	Silver Thyme
Common Thyme	Pot Marjoram	Savory	Tansy
Hyssop			Tarragon

MINT SAUCE.

Take a good cupful of red currant jelly and mix into it two tablespoonfuls of finely-chopped mint. This is a much better way than serving the red currant jelly and mint sauce separately with roast lamb.

CHIVES.

Chives are excellent in savoury omelets, and may be chopped and boiled with potatoes which are to be mashed, or chopped fresh and sprinkled on dish of mashed potatoes, both as a garnish and flavouring. They may also be used in soup, either dried or freshly chopped, and are a welcome improvement to croquettes and meat pies.

TARRAGON.

John Evelyn, in his treatise on salads, says of Tarragon: "'Tis highly cordial and friends to the head, heart and liver."

To make Tarragon vinegar, fill a wide mouthed bottle with the freshly-gathered leaves, picked just before the herb flowers, on a dry day. Pick the leaves off the stalks and dry a little before the fire. Place in a jar, cover with the best white vinegar, allow to stand some hours, then strain through a flannel jelly bag and cork in bottles.

Tarragon in Omelet. Add chopped leaves to the beaten egg yolks just before folding in the whites.

"From Culinary Herbs and Condiments by M. Grieve, Harcourt, Brace and Company, N. Y."